

Washtenaw Community College Comprehensive Report

CUL 232 Hot and Cold Food Competitions Conditional Approval Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 232

Org Number: 13500

Full Course Title: Hot and Cold Food Competitions

Transcript Title: Hot and Cold Food Competitions

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog

Reason for Submission: New Course

Change Information:

Rationale: Focus will be placed on building the skills that build leaders through competitive skill events. Skills USA and American Culinary Federation approved salon shows are designed to meet the evolving demands of business and industry needs. these programs give educators the tools to prepare students to not only compete but to excel.

Proposed Start Semester: Fall 2018

Course Description: This course is a culminating experience for the advanced student. Focus will be placed on the basic principles one must master to become a skilled culinarian. Students are presented with an opportunity to exercise the principles and solid fundamentals of professional cooking through competitive events.

Course Credit Hours

Variable hours: No

Credits: 2

Lecture Hours: Instructor: 0 Student: 0

Lab: Instructor: 60 Student: 60

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 60 Student: 60

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Transfer

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 110 minimum grade "C"
and
Prerequisite
CUL 120 minimum grade "C"
and
Prerequisite
CUL 121 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University
Ferris State University
Other :

Student Learning Outcomes

- 1. Develop a multi-course meal plan, sketch the artistic hot or cold food dishes to be prepared and develop a work and shopping list.

Assessment 1

Assessment Tool: Student presentation
Assessment Date: Winter 2019
Assessment Cycle: Every Three Years
Course section(s)/other population: All
Number students to be assessed: All
How the assessment will be scored: Departmentally-developed rubric
Standard of success to be used for this assessment: 70% or higher
Who will score and analyze the data: Department faculty & advisor

Course Objectives

- 1. Identify, describe and prepare for a practicum hot food or cold presentation.

New Resources for Course

to be determined

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level III classroom

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Terri Herrera</i>	<i>Faculty Preparer</i>	<i>Jan 10, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 10, 2018</i>
Dean:		

Eva Samulski

Recommend Approval

Jan 16, 2018

Curriculum Committee Chair:

Assessment Committee Chair:

Vice President for Instruction:

Kimberly Hurns

Conditional Approval

Jan 22, 2018